

Applicants: Visser et al.
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Docket No. 294-52 CIP

Amendment to the Claims:

The listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

16. (Twice Amended) A method for isolating starch from a tuber of a plant comprising the steps of:

-providing a cassava tuber, wherein the tuber comprises starch that has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch;

- washing the tuber, followed by grating and milling the tuber;
- separating starch from fibers and juice in a separator;
- sieving the starch;
- washing the starch; and
- drying the starch;

~~wherein the plant is a cassava plant; and wherein the starch has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch.~~

17. (Original) The method of claim 16, wherein the starch is washed in a hydrocyclone.

18. (Previously Amended) The method of claim 16, wherein the starch is dried in a vacuum filter followed by drying in a drying tower.

19. (Twice Amended) A starch obtainable by a method comprising:
(a) providing a cassava tuber wherein the tuber comprises starch that has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch; and
(b) isolating a the starch from a the cassava tuber plant wherein the starch has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch.

20. (Twice Amended) The method starch of claim 16 wherein the starch has having an amylopectin content of at least 98 wt.% based on the dry substance weight of the starch.

21. (Previously Amended) The starch of claim 19 having an amylopectin content of at least 98 wt.%, based on the dry substance weight of the starch.

22. (New) A method for obtaining starch with a high amylopectin content from a tuber of a plant, the method comprising:

- (a) transforming a protoplast of cassava,
- (b) regenerating a cassava plant from the protoplast, and
- (c) isolating starch from the cassava plant, wherein the starch has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch.

23. (New) A method according to claim 22 wherein the starch has an amylopectin content of at least 98 wt.% based on the dry substance weight of the starch.

24. (New) A starch obtainable by a method comprising:

- (a) transforming a protoplast of cassava,
- (b) regenerating a cassava plant from the protoplast, and
- (c) isolating starch from the cassava plant, wherein the starch has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch.

25. (New) A starch according to Claim 24 having an amylopectin content of at least 98 wt.% based on the dry substance weight of the starch.

26. (New) A method for obtaining starch with a high amylopectin content from a tuber of a plant, the method comprising:

- (a) providing a cassava tuber wherein the tuber comprises starch that has an amylopectin content of at least 95 wt.% based on the dry substance weight of the starch; and
- (b) isolating starch from the cassava tuber.

27. (New) A method according to Claim 26 wherein the starch has an amylopectin content of at least 98 wt.% based on the dry substance weight of the starch.